



HAPPY
Mother's
DAY



Le Vacherin

MOTHER'S DAY

HORS D'OEUVRES

Spiced parsnip velouté, apple bon-bon, cumin essence (v) (d-s-w) (ask for vegetarian version)
Ham hock & rabbit terrine, red onion compote, pickled vegetables, sourdough bread (d-n-w-s)
Escargots de Bourgogne, garlic & parsley butter (6) (£4.50 supp. for 12) (c-d-s-w)
Red wine & poached pears, Roquefort, walnuts & endive salad (v) (d-s-n-w)
Vacherin twice baked cheese soufflé, escarole salad (v) (d-n-w-s)
Moules Marinières (c-d-s)

LE PLAT PRINCIPAL

Wild mushroom Risotto, aged Parmesan, truffle essence (v) (d-s-w)
Irish beef Sirloin, peppercorn sauce & pommes frites (d-w-s)
Duck à l'orange (d-w-s)
Supreme of Cod, crab Raviolo, clam chowder, buttered kale (d-w-c-f-s)
Coq au vin, pomme purée, Chantenay carrots (d-w-s)

LES TROIS ROTIS DU DIMANCHE ET LEURS SAUCES

Aged Topside of Beef, Yorkshire puddings, horseradish sauce (d-w-s)
Lamb rump, homemade mint sauce (d-w-s)
Roast pork belly, apple sauce (d-w-s)
All served with roast potatoes & seasonal vegetables

SIDE DISHES

New potatoes, sautéed spinach, green beans, gratin Dauphinois (d-n), pommes frites (w-c) £4.50 each

LES DESSERTS

French farmhouse cheeses, chutney & cheese biscuits (selection of 3 pcs) (supp. £5.50) (d-w)
White chocolate & raisin Pannacotta, nut praline & caramel sauce (d-n-w-s)
Madagascan vanilla brûlée, lemon Madeleine (d-n-w-s)
Mixed sorbet & berries
Chocolate & peanut butter delice, caramelised bananas, ginger bread, Cornish clotted cream

3 COURSES FOR £40.00 WITH A GLASS OF PROSECCO FOR MOTHERS

Allergens: w-wheat, d-dairy, s-sulphites, n-nuts, f-fish, c-crustacean, molluscs

All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added.

If you have any allergy, please notify your waiter prior placing the order